10-Lancaster Farming, Saturday, April 22, 1967



By Mrs. Richard C. Spence, Food Editor

Guaranteed—An Empty Cookie Jar!



Keeping the cookie jar full of homemade cookies is a regular routine for many homemakers. The recipes we have for you today 1aren't going to help much if you want to keep cookies on hand We're sure these cookies will 1 be eaten just as soon as you have them bak- 1 ed 1f you want to keep some for a later time, 2 it might be a good idea to freeze them. These Applesauce Raisin Drop Cookies are excellent for freezing They are a moist cookie and  $\frac{74}{2}$ stay moist longer than average.

### SPENCE

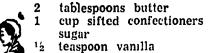
- **LEMON-CREAM CHEESE COOKIES**
- 1 3-oz. pkg cream cheese,
- softened cup butter or margaime
- cup sugar tablespoons grated lemon
- peel
- teaspoons lemon juice 2
- cup sifted flour
- teaspoons baking powder
- teaspoon salt 14
- to <sup>3</sup>4 cup corn flake 1/2 ciumbs

Blend cream cheese with butter and sugar add lemon peel and juice Sift flour with baking powder and salt Gradual ly add to creamed mixture, beating until smooth Chill dough about one hour Shape dough into small balls Roll in corn flake crumbs. Place 1½ inches apart on ungreased cookie sheet Bake at 350 degrees, 12 to 15 minutes. Do not allow to brown, cookies should remain a delicate light color. Makes about 2½ dozen

PLENTY

HOT

WATER



tablespoon light cream

\*BROWNED BUTTER

FILLING

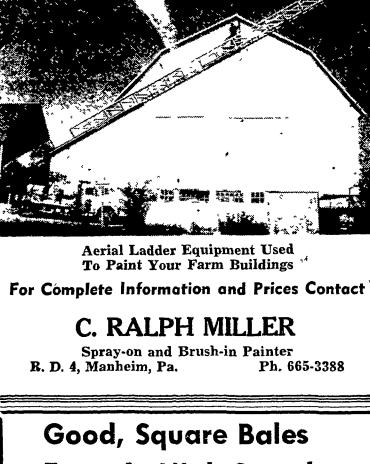
In a 1-quart saucepan heat butter over low heat, stirring occasionally, until light amber color. In a small mixing bowl beat together butter and onehalf of the confectioners sugar. Add vanilla and cream; then add remaining sugar and beat until smooth.

#### CHOCOLATE DROP COOKIES

- cup (1 stick) butter 1,<sub>2</sub> cup firmly packed light brown sugar
- egg
- teaspoon vanilla
- cups sifted regular allpurpose flour
- teaspoon baking soda
- cup milk
- squares (2 oz) unsweetened chocolate, melted
- cup chopped nuts

Cream together butter and

AND IT "DES STAY ON!!!



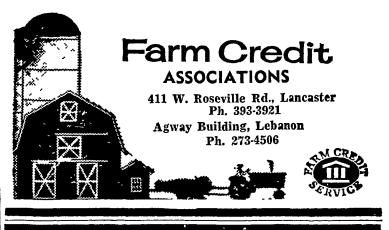
**Even At High Speeds** With Hayliner® 268 Baler!

sugar until light and fluffy; tablespoonfuls onto buttered add egg and beat thoroughly. baking sheet; bake in preheat-Add vanilla. Sift together flour ed 350 degree oven 10-12 minand baking soda; add alter utes. Remove to wire racks to nately with milk to creamed cool. When completely cool mixture beginning and ending frost with Chocolate Confecwith dry ingredients. Blend in tioners Icing". Yield: approxichocolate; then nuts. Drop by mately 5 dozen.



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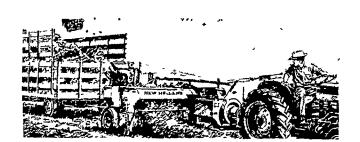
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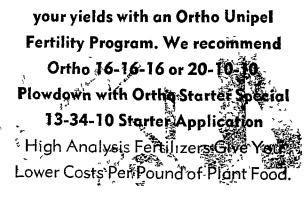


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